

Kara Heller

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TECHNICAL SKILLS

Cuisine Styles

Asian Fusion • Plant-based

Kitchen Skills

Butchery • Cost Control • Menu Design

Operations

Supplier Negotiation • Event Planning • HACCP

Soft Skills

Training • Team Leadership • Quality Control

PROFESSIONAL SUMMARY

Experienced Chef with 6+ years focusing on Hotels. Known for people development.

EMPLOYMENT HISTORY

Sous Chef — Lakin, Fay and Bayer (2025-04-02 - 2025-06-13)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 30% through optimized dish pricing.

Pastry Chef — Kub - Stracke (2023-08-02 - 2025-12-11)

- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.

PROJECTS

dicta cohibeo - Virtual mobile product

EDUCATION

B.A. Hospitality Management, Lubowitz, Wisozk and Cummings University (2011)

CERTIFICATIONS

- HACCP Level 3